

7312 Arrowood Road  
Bethesda MD, 20817  
February 22<sup>nd</sup>, 1999

Commissioner Jane E. Henney, M.D.  
FDA (HFE-88)  
5600 Fisher Lane  
Rockville MD, 20857

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Dear Commissioner Henney:

My name is Lucy Rozansky and I'm a sixth grader at Pyle Middle School. My science class has been learning about irradiation for fruits, vegetables, and meats. We've been asked to write a letter informing you on whether or not we agree with the process of irradiation.

Personally, I strongly agree and think it's a breakthrough in making our foods safer! Irradiation could save your life!

A reason why irradiation is so important to people is because "it kills harmful bacteria and insects," says Jerri Stroud of the Saint Louis Post-Dispatch. This is good because in 1993, a Jack in the Box had four children die and seven hundred others get sick from food contaminated with E. coli! If the bad meat eaten had been irradiated before it got to the people, this tragic event wouldn't have occurred, says U.S.A. Weekend! If I was one of the people who got sick, I would have wanted my meat to be irradiated.

Health and Fitness says irradiation is done when gamma rays are used on possibly contaminated foods, and with that the bacteria dies! It dies because the gamma rays break up it's DNA making it impossible for it to continue living or reproducing. This simple process could prevent you from getting very sick, or even dying! I'm 100% for it!

Another reason why I agree with irradiation is because it extends shelf life, according to the Los Angeles Times. This is helpful because Martin Welt, who is the founder of Radiation

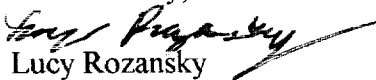
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Technology, says that eventually you could buy chicken and leave it on the shelf for eight years. Then you would just heat it up and eat it! Also, the President of the American Meat Institute says, "For many consumers, this will be a welcome choice!" This shows consumers will enjoy extended shelf life too. This could save you a lot of money because if something was on sale and you bought it but didn't have time to eat it, just heat it up when you're ready and it would still be good!

Finally, I think irradiation is a good thing, because you still get the same nutrition as non-irradiated foods. U.S.A. Weekend also points out it kills sickening germs and there's no increased risk of eating it. With no germs and no increased risk from eating it, I think irradiation is a great idea!

I strongly agree with the FDA's decision to allow foods to be irradiated! It's a "process that kills bacteria," and is, "a welcome choice for many consumers." Someday, irradiation will be taken to a new level and you'll be able to buy food and eat it eight years later! Irradiation is very important! It should be used on all foods!

Sincerely,  
  
Lucy Rozansky

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